

CULINARY ARTS

ASSOCIATE IN APPLIED SCIENCE DEGREE AND CERTIFICATE PROGRAMS

Great cuisine starts with high quality, nutritious, and flavorful ingredients. It begins where crops are grown, animals are raised, and wild foods harvested. KVCC's Culinary Arts program strongly connects good agriculture and sustainable practices to what happens in the kitchen.

"The Culinary Arts Program at KVCC has made an amazing impact on my life. Chefs Enjaian and Reale are knowledgeable and experienced in their craft and it was an absolute pleasure to work with and learn from them. I would definitely recommend Culinary Arts to anyone who wants to learn how to cook."



The art of cooking farm-fresh foods



What Culinary Arts graduates do:

- Prepare meals
- Demonstrate knife skills
- Prepare hors d'oeuvres
- Manage kitchen work flow
- Manage front of the house operations
- Sustain vendor relationships
- Work in teams

Career Opportunities:

- Restaurants
- Hotels
- Cruise ships
- Bakeries
- Catering
- Hospital food service
- Resorts

For further questions about this program, please contact:

cul@kvcc.me.edu or go to: www.kvcc.me.edu/cul

CULINARY ARTS

DEPARTMENT CHAIR: STEPHANIE ENJAIAN, 207-453-3681

Associate in Applied Science Degree

First Semester

CUL101	Introduction to Culinary Arts	2
CUL111	Food Safety and Sanitation	2
CUL121	Culinary Arts I	5
ENG108	Technical Writing	3
MAT111	Quantitative Methods	3

Second Semester

COM104	Introduction to Communication OR	
COM105	Interpersonal Communication	3
CUL122	Culinary Arts II	5
CUL124	Baking and Pastry I	5
CUL132	Food and Beverage Purchasing	3

Third Semester

CUL131	Culinary Nutrition	2
CUL205	American Regional Cuisine	4
CUL231	Classical Cuisine	5
FSN121	Sustainable Food Systems	3

Fourth Semester

CUL232	International Cuisine	5
CUL242	Food Service Management	3
_____	Agriculture, Business, Food Science, or	3
_____	Nutrition Elective	
_____	Humanities Elective	3
_____	Social Sciences Elective	3
	Total Credits	62

Cooking Skills Certificate

CUL101	Intro Culinary Arts	2
CUL111	Food Safety and Sanitation	2
CUL121	Culinary Arts I	5
CUL122	Culinary Arts II	5
CUL124	Baking and Pastry I	5
	Total Credits	19

CRITERIA FOR GRADUATION

Students must complete 62 credits in the Culinary Arts degree or 16 credits in the Cooking Skills certificate and achieve a minimum grade of "C" in all courses. Students must attain a final GPA of 2.0 or higher.